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*       U. S.   P A T E N T   T E X T   F I L E
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* THE WEEKLY PATENT TEXT AND IMAGE DATA IS CURRENT
* THROUGH AUGUST 10, 1999
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=> s fruit?

L1 29348 FRUIT?

=> s l1 and dried

 320254 DRIED
L2 12562 L1 AND DRIED

=> s l2 and dried fruit

 320254 DRIED
 22627 FRUIT
 391 DRIED FRUIT
 (DRIED(W) FRUIT)
L3 391 L2 AND DRIED FRUIT

=> s l3 and roller

 218948 ROLLER
L4 68 L3 AND ROLLER

=> s l3 and roller(p) fruit

 218948 ROLLER
 22627 FRUIT
 386 ROLLER (P) FRUIT
L5 14 L3 AND ROLLER (P) FRUIT

=> s l5 and roller(5w) fruit

 218948 ROLLER
 22627 FRUIT
 69 ROLLER (5W) FRUIT
L6 2 L5 AND ROLLER (5W) FRUIT

=> s l6 and solute?

 14592 SOLUTE?
L7 0 L6 AND SOLUTE?

=> s l6 and infusion

 23478 INFUSION
L8 0 L6 AND INFUSION

=> s l6 and infus?

 31306 INFUS?
L9 0 L6 AND INFUS?

=> dis cit l6 1-2

1. 5,411,755, May 2, 1995, Process and composition for sweet juice from

L3	391 S L2 AND DRIED FRUIT
L4	68 S L3 AND ROLLER
L5	14 S L3 AND ROLLER (P) FRUIT
L6	2 S L5 AND ROLLER (5W) FRUIT
L7	0 S L6 AND SOLUTE?
L8	0 S L6 AND INFUSION
L9	0 S L6 AND INFUS?

=> dis cit 15 1-14

1. 5,561,966, Oct. 8, 1996, Apparatus and method for manufacturing flexible reclosable containers; William A. English, 53/412, 133.4, 138.3, 416, 451, 551; 493/213 [IMAGE AVAILABLE]
2. 5,417,035, May 23, 1995, Apparatus and method for manufacture flexible reclosable containers; William A. English, 53/412, 133.4, 138.3, 416, 451, 551; 383/61, 63, 200; 493/213 [IMAGE AVAILABLE]
3. 5,411,755, May 2, 1995, Process and composition for sweet juice from cucurbitaceae **fruit**; Galen E. Downton, et al., 426/599, 484, 488, 548, 590, 626, 650, 654 [IMAGE AVAILABLE]
4. 4,938,608, Jul. 3, 1990, Double-section plastic produce bag; Daniel Espinosa, 383/7, 35, 37, 38 [IMAGE AVAILABLE]
5. 4,815,859, Mar. 28, 1989, Roller for making pizza shell; Steven Weinkle, 366/69; 492/14 [IMAGE AVAILABLE]
6. 4,519,304, May 28, 1985, Device for controlling and monitoring the thickness of a chocolate film delivered by chocolate refiners; Sergio Ripani, 99/489, 486; 100/47, 168; 241/37 [IMAGE AVAILABLE]
7. 4,417,405, Nov. 29, 1983, Article of manufacture and process; John F. Fuller, Jr., 34/519, 120; 99/462; 426/457, 616, 640 [IMAGE AVAILABLE]
8. 4,331,692, May 25, 1982, Cocoa **fruits** and products; Ulla Drevici, et al., 426/310, 321, 482, 631, 635, 807 [IMAGE AVAILABLE]
9. 4,206,245, Jun. 3, 1980, Complete utilization of cocoa **fruits** and products; Ulla Drevici, et al., 426/599; 8/115.6; 106/124.1; 131/359, 369; 156/336; 426/603, 615, 654, 655 [IMAGE AVAILABLE]
10. 3,800,049, Mar. 26, 1974, PROCESS FOR OBTAINING **DRIED FRUITS**, ESPECIALLY PRUNES; Jean Larroche, et al., 426/305, 444, 456, 506, 524, 639 [IMAGE AVAILABLE]
11. 3,772,038, Nov. 13, 1973, A METHOD OF MAKING PEANUT BUTTER IN SLICED FORM; James L. Ayres, et al., 426/295; 53/122; 425/308; 426/331, 420, 633 [IMAGE AVAILABLE]
12. 3,741,106, Jun. 26, 1973, SYSTEM FOR HYDRATING DATES; David Reznik, 99/485 [IMAGE AVAILABLE]
13. 3,651,922, Mar. 28, 1972, LIVE **ROLLER** CONVEYOR FOR DISCRETE ARTICLES SUCH AS **FRUIT**; John M. Ross, et al., 198/457.07; 15/3.17; 34/189, 236, 240; 198/624 [IMAGE AVAILABLE]
14. 3,632,358, Jan. 4, 1972, CHEWING GUM WITH FREEZE-**DRIED** FOOD PARTICLES; James F. Echeandia, et al., 426/3 [IMAGE AVAILABLE]

=> dis cit 15 12, 10, 7

12. 3,741,106, Jun. 26, 1973, SYSTEM FOR HYDRATING DATES; David Reznik,

L4 ANSWER 4 OF 9 FSTA COPYRIGHT 1999 IFIS
AN 91(06):V0028 FSTA FS FSTA
TI Process for **infusing** high levels of humectant into **dried**
fruits, for use in dry foods, such as in mixes and ready to eat
cereals.
AU Hsieh, F.; Young, L. S.; Racicot, L. D.; Raniwala, S. K.
CS Quaker Oats Co.
SO United States Patent
PI US 4917910 1990
PRAI US 88-178137 6 Apr. 1988 (Quaker Oats, Chicago, IL, USA)
DT Patent
LA English
AB Process for **infusing** liquid humectant (glycerol, propylene
glycol) into **dried fruit**, particularly raisins,
involves applying a predetermined amount of humectant to a bed of
dried fruit pieces at 10% of the total wt., but without
producing pools of free liquid in the bed; tumbling; and allowing to
stand
until most of the liquid humectant has been **infused** into the
dried fruit. (HBr)
CC V (Patents)
CT Moisture content; **Fruits dried**; HUMECTANTS; **FRUITS**;

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AN 97(12):J0247 FSTA FS FSTA
TI **Fruit** products.
AU Lewis, D. A.; Lewis, V. M.; Lewis, D. A.
CS Byron Agricultural Co. Pty. Ltd.
SO PCT International Patent Application
PI WO 97/07684 A1 1997
PRAI AU 95-5061 28 Aug. 1995 (Byron Agricultural, Rushcutters Bay, NSW 2011,
Australia)
DT Patent (Patent)
LA English
AB A process for introducing solutes into **dried fruit** is
described. The process comprises: providing **fruit** with a
moisture content of 5-40% or more; disruption of the **fruit**
structure, whilst maintaining its integrity; reacting the **fruit**
with a solute solution containing one or more aw controlling solutes for
sufficient time to allow solute **infusion** into the **fruit**
; optional removal any remaining **infusion** liquid followed by
drying of the **fruit** to a desired moisture content and aw; and
optionally treating the surface of the **fruit** with one or more
sugars. [From En summ.] (VJP)
CC J (Fruits, Vegetables and Nuts)
C

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